

Wedding Hors d'oeuvres

Ahi Poke Cone

With Sesame Ginger Sauce

Red Wine Poached Pear

Over Boursin Bleu Cheese atop a Crostini

Blackened Pork Tenderloin

In a Tortilla Cup with Tomatillo, Avocado Corn Salad

Feta Cheese Stuffed Artichoke Fritter

Served with a Citrus Remoulade

Roasted Mushroom Caps

Stuffed with Brie and Gorgonzola Cheeses

Watermelon Ahi

Seared Ahi and Ginger served in a Mini Watermelon Cup

Grilled Chicken Baja Cones

With Roasted Anaheim Chilies, Tomato and Sweet Onion topped with Cumin Aioli

Shooters

Citron Vodka with Honeydew Melon or Watermelon, Grand Marnier Papaya or Cantaloupe

Wedding Salads

Cinnamon Red Wine Poached Pear Salad

Arugula, Stilton Bleu Cheese, Caramelized Cipolline Onions, Walnuts, Dried Cranberries, Yellow Pear Tomatoes and Heirloom Cherry Tomatoes, garnished with a Parmesan Cracker and served with Tarragon Balsamic Vinaigrette

Bouquet of Field Greens

Nestled in a Cucumber Ring, complimented by Pistachio Chevre herbal Cheese, served with Dijon Honey Mustard Dressing

Savoury's Retro Salad

Iceberg Wedge garnished with Bleu Cheese, Sliced Tomato and Roasted Red Peppers, served with a Chunky Bleu Cheese Vinaigrette

Grape and Cheese Fritter

With Green Beans, Yellow Beans, Fava Beans, Yellow and Red Pear Tomatoes, served with Citrus Tarragon Vinaigrette

Chopped Vegetable Martini Salad

Cucumber, Tomato, Red Onion, Butternut Squash, Celery, Carrots, Jicama, Red and White Grapes, Dried Cranberries, Feta Cheese and Israeli Couscous, tossed in Tarragon Balsamic Vinaigrette and served upside down in a Martini glass, garnished with Red and Yellow Pear Tomatoes, Chopped Chives and Confetti Flowers

Hearts of Romaine Salad

Hearts of Romaine Bundle tied with a Leek, topped with Chopped French Green Beans, Diced Celery, Onion, Broccoli, Israeli Couscous and Dried Cranberries, garnished with Shards of Parmesan Cheese and Crispy Parsnips

Wedding Entrees

Beef Tenderloin Fresco

Noisette of Beef Tenderloin, pan seared and layered with Portobello Mushrooms, Sun Dried Tomatoes, Caramelized Onions, Olives and Balsamic Seeped Figs, dressed with Pinot Port Reduction and accompanied by a Redskin Garlic Mash stuffed Artichoke and a Medley of Vegetables

Madagascar Filet Mignon

Herb Marinated and Wood Grilled Center Cut Beef Tenderloin dressed with Madagascar Brandy Peppercorn Sauce, served over Ana Potato and complemented by a Cassoulet of Vegetables

Free Range Filet Mignon and Lobster Ravioli

Garlic and Herb Rubbed Mesquite Grilled Tenderloin over Garlic Mashed Potatoes, topped with a Cassoulet of Onions and Sautéed Mushrooms, finished in a Demi Port Red Wine reduction, served with Lobster Ravioli in a Crab Bisque Ragu and a Baby Vegetable Bundle

Asian Infused Braised Beef

Mongolian BBQ Short Ribs of Beef served over Wok Charred Vegetables and Wasabi Garlic Mashed Potatoes, finished in an Oyster Sherry Garlic Ginger Sauce

New Age Chicken Cordon Bleu

Phyllo Crust enveloping layers of Rosemary Grilled Chicken, Portobello Mushrooms, Black Forest Ham and Provolone Cheese, topped with Demi Port Reduction, accompanied by a wedge of Apple Wood Smoked Cheddar Macaroni Cake, Carrots and Green Beans

Short Ribs of Beef Wellington

Layered with Spinach, Feta Cheese and Wild Mushroom Duxelles with a Pinot Port Reduction, accompanied by a Thai Ginger Shrimp and Crab Cake garnished with Crispy Rice Noodles, Parmesan Potato Roulade and Winter Vegetables

Braised Soybean Champignon

Herb and Garlic Infused Soybean Medallion with Bleu Cheese Gratin, braised in a Pinot port Burgundy Reduction, served over Ana and Garlic Mashed Potatoes, Caramelized Onions and Mushrooms, accompanied by a Vegetable Bundle

Grilled Vegetable Tower

Layers of Grilled Vegetables atop a Portobello Mushroom wrapped in Phyllo Dough and surrounded by Three Cheese Ravioli with Pomodoro Sauce

Portobello Mushroom Steak

Grilled Portobello Mushroom served over Grilled Asparagus garnished with Cipolline Onions, Baby Carrots, Green Beans and Roma Tomatoes, topped with Shards of Parmesan Cheese and drizzled with Warm Balsamic Vinaigrette